

A Steam

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **9.7**
- Style **California Common Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **70 C**, Time **45 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **70C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 4 kg (63%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (31.5%) | 80 % | 4 |
| Grain | Fawcett - Pale Crystal | 0.25 kg (3.9%) | 72.8 % | 90 |
| Grain | Fawcett - Pale Chocolate | 0.1 kg (1.6%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Spalt | 30 g | 2 min | 5.5 % |
| Boil | Spalt | 20 g | 20 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|--------|---------|-------------|
| Wyeast - California Lager | Lager | Liquid | 1000 ml | Wyeast Labs |